



# DINNER MENU

Three Course Dinner Menu - \$98.00/guest

*add artisanal bread to your menu for +\$3.00 per person*

To create a custom menu for your group please pre-select two starters, two mains, and one dessert.

Dietary restrictions will be accommodated with advanced notice.

**STARTER** *please pre-select **two** of the following*

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**green salad** shaved vegetables, puffed rice, lemon vinaigrette

**roasted sunchoke soup** pickled sunchoke, seared foie gras, crostini

**hay roasted beets & burrata** newtown pippin apple, compressed beet, red wine vinaigrette

**chicory & okanagan apple salad** buttermilk blue cheese dressing, candied walnut

**MAIN COURSE** *please pre-select **two** of the following*

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**northern pacific lingcod** runner bean, fennel, chive

**wild mushroom risotto** black truffle, extra virgin olive oil, parmesan

**pork chop** roasted apple, pomme purée, kale, chanterelle, mustard jus

**venison loin** pumpkin seed & cocoa nib crust, celeriac, maitake, venison jus

**ADD-ONS** *price per person; full table participation required*

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**seared scallops** +\$18

**seared foie gras** +\$20

**DESSERT** *please pre-select **one** of the following*

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**brown sugar pavlova** poached pear, yuzu crème, spiced chantilly, crumble

**crema catalana** apple, cinnamon cremeux, muscovado crumble

**earl grey panna cotta** toasted honey, candied pistachio, bergamot crème

*Menu prices are subject 5% GST and 19% service charge.*

*Menu selections are subject to change without notice due to seasonality and availability.*

*Allergies and dietary restrictions will be accommodated with advance notice.*

*Coffee and tea not included.*